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## RHUBARB WINE.

Take of the expressed juice of the garden rhubarb, one gallon, and add one gallon of soft water, and several pounds of brown sugar. Fill a cask in this proportion, and allow the mixture to ferment with the bung out, keeping the cask filled with sweetened water as it works over, until clear, then bung close or bottle. It makes an agreeable and healthful wine, affording a good profit, as nearly eighteen hundred gallons os wine may be obtained from each acre of well cultivated palnts. The stalks will furnish about three-fourths their weight in juice.

## RHINE WINE.

Take ten gallons of cider, ten gallons of pure spirits, ten gallons of water, mix and add half a gallon each of the juice of currants, whortleberries, cherries, elderberries, and gooseberries, two gallons of sugar syrup, with a small portion of the essence of wine, and the essence of claret wine. Put the whole into a cask, ferment and fine with isinglass, then bottle.

## SHERRY WINE.

To ten gallons of pure spirits, add twenty gallons of water, half a pound of the essence of Madeira wine, two gallons of sugar syrup, and half a gallon each of the juice of cherries, currants, whortleberries and elderberries; mix and treat in the same manner as before described.

## CLARET WINE.

To ten gallons of pure spirits, add the decoction of one pound of orris-root in five gallons of water, to which add one gallon of raspberry juice, one gallon of sugar syrup, half a pound of the essence of claret; the coloring may be produced by boiling finely ground cochineal with cream of tartar by boiling finely ground cochineal with cream of tartar in a little water, and adding the solution.

## SHAM CHAMPAGNE.

Mr. Beecher gives the following formula for preparing this temperance drink:
"Tartaric acid, one ounce, one good sized lemon, one ounce of ginger root, one and a-half pounds of white sugar, two and a-half gallons of water, and one gill of yeast. Slice the lemon and bruise the ginger; mix all except the yeast; boil the water and pour it upon them, and let it stand until cooled to blood heat; then add the yeast, and let it stand in the sun through the day; at night bottle, trying the corks, and in two days it will be fit for use".

From the Cider Makers Manual, pp. 156, 157
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## IMITATION CHAMPAGNE.

Inject into a gallon of good white wine, one ounce of candy syrup, one-half good white wine, one ounce of candy syrup, one-half ounce of tartaric acid, and one-half ounce of carbonated potassa, which will soon generate carbonic acid, and may be used within two hours after being prepared. This preparation is made and extensively sold as pure champagne in all of the large cities, and it may be kept in bottles for several weeks.

## BRITISH CHAMPAGNE.

Fifty six pounds of loaf sugar, forty eight pounds of pale brown sugar, forty-five gallons of warm water, four ounces of cream of tartar; mix, and at a proper temperature add one quart of yeast; afterwards add five gallons of sweet cider six or seven bruised bitter almonds, one gallon of pure spirits, and half an ounce of orris powder.

## CIDER CHAMPAGNE.

To twenty gallons of good pale cider , Add one gallon of pure spirits, seven pounds of honey or sugar; mix and let them rest for a fortnight; then fine with half a gallon of skimmed milk rack off and bottle. It will open very brisk, if properly managed This is almost identical with the formula given under the chapter on champagne. This preparation is stronger, and costs a trifle more to prepare it.

## SUMMER BEVERAGES.

PERSHIAN SHERBET. - Place upon plates, or separate pieces of paper, one pound of pulverized sugar, four ounces of sugar-carbonate of soda, three ounces of tartaric acid, and place in a moderately warm stove oven. Let them remain sufficiently long to dry out all of the dampness absorbed from the air; then rub about forty drops of the oil of lemon thoroughly with the sugar in a mortar or upon a board; then add the soda and acid, and continue the rubbing until all are thoroughly mixed; bottle and cork tight , and keep dry, so that the soda and acid will not neutralize each other. A tablespoonful of the mixture in a half pint glass, nearly filled with water, and quickly drank, makes a pleasant effervescing drink.

IMPERIAL CREAM NECTAR.

First take one gallon of water, eight pounds of loaf sugar eight ounces of tartaric acid, one ounce of gum arabic; put them all in a suitable kettle and place on the fire, and when blood warm, put in four teaspoonfuls of flour, the whites of four eggs, well beaten together with the flour and half a pint of water. Allow the whole to boil for three minutes; take it off, and strain through a sieve, and when cold put the syrup in bottles. Three tablespoonfuls of the syrup put into a glass half or two-thirds full of water, and one-third of a teaspoonful of carbonate of soda, made fine, and stirred into the glass, will make a pleasant beverage.

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## IMITATION CIDERS.

Imitation ciders are made by the mixture of five gallons of good, sweet cider, two gallons of fruit vinegar, or common wine vinegar, two gallons of white with the addition of one ounce each of the oils of apple and pear. This immitation cider tastes very well, and may be made to keep for a length of time, by adding about one gallon of pure spirits.

## PERRY WINE.

Perry wine is made from the extracted juice of pears, in the same manner as cider, and is a very pleasant beverage. The juice contains little else than sugar and water, and easily turns sour unless condensed by boiling, or sugar is added. It is the lowest in the measurement by the saccharometer, of any of the fruit juices named in the introductory chapter, and should be made from such pears as are least fit for eating, and must be quite dry, and the redder they are the better. It requires little or no preparation, except fining with isinglass, when it should be put into good, strong bottles. If bottled in hot weather, it should be left a day or two uncorked, in order that it may get flat but if too flat in the cask, and wanted for immediate use, put into each bottle a small lump or two of sugar candy, or a few broken raisens then see that the bottles are securely corked. In many parts of Germany, a most pleasant tasting, sparkling pear wine is made, by putting it into strong stone jugs, holding about a quart, or into such common bottles as can resist a heavy pressure, It sells well, but as a food it has little value, and is not easily transported. In some sections of Claifornia, the pear is produced in great abundance, and, owing to the peculiar atmosphere it is thought the fruit is better adapted for making Perry than in any other section of this country.

## QUINCE WINE.

Quince wine is made by boiling for half an hour the expressed juice of quince of quinces with its equal weight of water, and adding one pound of sugar to each half gallons of the water juice, and also the white of an egg, which is stirred up with some water, and brought to boiling, over an open fire, so as to boil slowly, whereby the ~~ssum~~ scum is taken off. The whole is left to ferment, in a cask, for about six weeks, when it is fit to be drawn off and placed in bottles, to be quickly tied and wired, when in about four weeks it will be ready for use.

## GOOSEBERRY WINE.

For producing a superior wine the unripe berries should be used The berries should be squeezed, and an equal quantity by weight of sugar added; after being left for one day, it should be then pressed. To the juice so obtained, add one-quarter of its weight of sugar, and one-eighth of water, and a little cream of tartar; then leave the mixture for two days at a warm temperature. As soon as the fermentation begins it is put into barrels, filled

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up to the bunghole, until the fermentation diminishes, when the bung is driven into the barrels. Keep in a cole place for two or three months, when the liquor should be drawn off from the yeast, and add one gallon of pure spirits to each forty gallons; fine with isinglass, and after four or five days, when clear, it should be bottled, quickly corked and tied over.

## CURRANT WINE.

The berries, separated from the stems, are pressed, and the juice mixed with an equal quantity of water; and to each gallon of liquid add two and a-half pounds of sugar, two ounces of cream of tartar, and one ounce of pulverized nutmegs, with one quart of alcohol. Allow the whole to ferment; then fine with isinglass, draw off and bottle.

Another method is to express all the juice possible, then take an equal amount of boiling water, and pour on the pressed fruit let it stand for two hours, squeeze out as much as there is of juice, and mix; then add four pounds of brown sugar to each gallon of the mixture; let it stand for three or four weeks, until fairly worked, with the bung out, and when it is done working bung it up, then place in a cool cellar, where it will not freeze.

## CHERRY WINE.

Should be made from sour cherries, as sweet cherries have very little of the free vegetable acid needful for wine. The wine made from the sour fruit has a beautiful deep red color, and a fine alcoholic, tartish taste. The mashing can take place, including the kernal, and the fermentation is best made over the whole mashed mass. It needs little sugar or condensation; sugar and water can be added or not; the best wine may be obtained from the pure juice. After it has fermented, it may be fined, drawn off, and bottled. Or if preferred, it can be treated in the same manner as the last formula given for currant wine.

## ELDERBERRY WINE.

To one hundred pounds of the berries, free from stems, squeezed and boiled, add fifty pounds of sugar, two pounds of cream of tartar, and thirty gallons of water, and let the liquor ferment like other berry wines. If a little yeast, ginger, raisens and cloves be added, it will yield, at the termination of the fermentation, a wine similar to the Cypria, or Greek wine.

## HONEY WINE.

(Metheglin ) an old, honored German beverage. It is prepared by diluting one pound of honey with four pounds of water; boiling them for one hour, (skimming continually,) leaving the ferment with yeast, and hanging into the barrel a bag containing several bruised spices, such as coriander seed, cloves, ginger, calamus, each half an ounce. The fermented liquor will be clear after one month.

From the Cider Makers Manual, Buffalo 1869 h.h.